

Date: January 16, 2008

Subject: Producer Establishment Inspection
Alex C. Fergusson Inc
800 Development Ave
Chambersburg, PA 17201

JAN 31 2008

To: Joe Uram
Pesticide Enforcement Specialist
Harrisburg

From: Abbie Lynne Eperthener Clark *lee*
Agronomic Products Inspector
Region 6 – Harrisburg

On January 4, 2008 I conducted a Producer Establishment Inspection at Alex C. Fergusson, Inc, 800 Development Avenue, Chambersburg, PA 17201. EPA credentials were presented and a Notice of Inspection was issued to and the purpose of the inspection, a producer establishment inspection, was explained to James Race, Plant manager and David Zmijewski, Chemist.

This facility manufactures and repackages sanitizers and cleaners for the food industry. Products are distributed in the eastern and central United States. Package sizes include 250 gallon totes, 55 gallon drums, 1 gallon containers and the occasional bulk truck.

Production, shipping and disposal records are maintained.

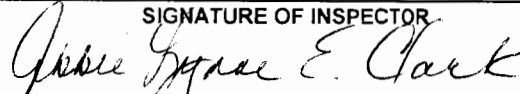
Attachments:

Producer Establishment Report
Acid Sanitizer Label
Vigilquat Disinfectant Label
NI issued to J Race
NI issued to D. Zmijewski

Attachments:

Establishment Inspection Report
Ultraviolet Water Disinfection System brochure – Exhibit A
NI issued to J. Filson II

PDA/BPI ESTABLISHMENT INSPECTION REPORT

EPA ESTABLISHMENT NO. 833-PA-01	TYPE OF ESTABLISHMENT Producer	TYPE OF OWNERSHIP Private Corporation	DATE OF INSPECTION January 4, 2008
ESTABLISHMENT NAME, ADDRESS and COUNTY Alex C. Fergusson Inc 800 Development Avenue Chambersburg, PA 17201 Franklin County		RELATED FIRMS None	
NAMES AND TITLES OF PRINCIPAL OFFICERS OR OWNERS Michael Hinkle -- President James A. Race - Plant Manager		PERSON(S) INTERVIEWED (Give name title and phone number) James Race - Plant Manager David Zmijewski -- Chemist (800) 345-1329	
PHYSICAL SAMPLES		DOCUMENTARY SAMPLES	
EPA REG. NO.	SAMPLE NO.	EPA REG. NO.	SAMPLE NO.
REMARKS: (Including coding, disposal, exports-imports, records, storage, etc.)			
Est. size: 15 acres No. of Employees: 15 full time Product Batch Coding: yes How: sequential number Private Labels for Other Firms: yes Other Firms Private Label for This Firm: yes Report to EPA: yes EPA Correspondence Rec'd: yes Guarantees Given or Rec'd: no Production Records Include: Product Name yes EPA Reg. No. yes Batch Code yes Amount per Batch: yes		Shipping Records Include: Brand Name yes Quantity yes Customer yes Date Shipped yes Export Pesticides: yes - S. Korea Import Pesticides: no Disposal Records Maintained: yes	
INSPECTOR'S STATION Harrisburg	INSP. NO. 1750	SIGNATURE OF INSPECTOR 	



API - 346

RECEIPT FOR SAMPLES

SAMPLE NUMBER(S)

SAMPLES COLLECTED (Describe Product Name, Registration Numbers, Lot, Batch, Serial Numbers, Net Contents and other positive identification.)

ACKNOWLEDGMENT:

The above pesticide, device and/or environmental samples were collected by the PA. Dept. of Agriculture in connection with the administration and enforcement of the Pennsylvania Pesticide Control Act of 1973, as amended, and receipt of the sample(s) is hereby acknowledged. Any pesticide sample(s) collected are from inventory released for shipment, sale or use and not for relabeling, repackaging, reformulation or disposal.

SIGNATURE

TITLE (Owner, Operator, or Agent)

DUPLICATE SAMPLES

☐ YES

REQUESTED AND PROVIDED

☐ NO

SAMPLES WERE

☐ PURCHASED☐ RECEIVED, NO CHARGE

AMOUNT PAID FOR SAMPLES

SIGNATURE OF COLLECTOR

☐ CASH☐ CHECK☐ TO BE BILLED

PENNSYLVANIA DEPARTMENT OF AGRICULTURE



BUREAU OF PLANT INDUSTRY

NOTICE OF PESTICIDE INSPECTION

ADDRESS & PHONE (PDA REGIONAL OFFICE)

P.O. Box 5184
Harrisburg PA 17118
346-3223 4116

DATE

1/4/08

HOUR

10:30

AM

PM

NAME OF INDIVIDUAL

James Rice

TITLE

Plant Mgr

NAME OF COMPANY, BUSINESS, FARM, ETC.

Green Ferguson Inc.

ADDRESS (Number, Street, City, State and ZIP code)

800 Development Ave
Chambersburg PA 17201

PHONE NO.

800-345-1329 x 125

SIGNATURE OF PDA AGENT

Debbie Lynn E. Clark

TITLE

Ag Prod Insp

REASON FOR INSPECTION; TO DETERMINE COMPLIANCE WITH THE PENNSYLVANIA PESTICIDE CONTROL ACT OF 1973, AS AMENDED.

- ☐ For the purpose of inspecting sites where pesticides have been, are being or will be applied/used.
- ☐ For the purpose of interviewing individuals to collect data for a pesticide investigation.
- ☒ For the purpose of inspecting and obtaining samples of any pesticides or devices packaged, labeled and released for shipment and samples of any containers and labeling for such pesticides or devices in places where they are held for use, distribution or sale.
- ☒ For the purpose of inspecting and/or obtaining copies of pertinent records.

VIOLATION SUSPECTED:

None

Produce Establishment Insp.

HEADQUARTERS



API - 346

RECEIPT FOR SAMPLES

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SIGNATURE

TITLE (Owner, Operator, or Agent)

DUPLICATE SAMPLES

☐ YES

REQUESTED AND PROVIDED

☐ NO

SAMPLES WERE

☐ PURCHASED☐ RECEIVED, NO CHARGE

AMOUNT PAID FOR SAMPLES

☐ CASH☐ CHECK☐ TO BE BILLED

SIGNATURE OF COLLECTOR

PENNSYLVANIA DEPARTMENT OF AGRICULTURE



BUREAU OF PLANT INDUSTRY

NOTICE OF PESTICIDE INSPECTION

ADDRESS & PHONE (PDA REGIONAL OFFICE)

P.O. Box 5784
Chambersburg, PA 17110
717) 346-3223 x116

DATE

1/4/08

HOUR

10:30

AM

PM

NAME OF INDIVIDUAL

Dave Zmijewski

TITLE

chemist

NAME OF COMPANY, BUSINESS, FARM, ETC.

Alex Ferguson

ADDRESS (Number, Street, City, State and ZIP code)

800 Development Ave
Chambersburg, PA 17201

PHONE NO.

717) 800-345-1329 x125

SIGNATURE OF PDA AGENT

Gabe E. Clark

TITLE

Ag Prod Insp.

REASON FOR INSPECTION; TO DETERMINE COMPLIANCE WITH THE PENNSYLVANIA PESTICIDE CONTROL ACT OF 1973, AS AMENDED.

- ☐ For the purpose of inspecting sites where pesticides have been, are being or will be applied/used.
- ☐ For the purpose of interviewing individuals to collect data for a pesticide investigation.
- ☒ For the purpose of inspecting and obtaining samples of any pesticides or devices packaged, labeled and released for shipment and samples of any containers and labeling for such pesticides or devices in places where they are held for use, distribution or sale.
- ☒ For the purpose of inspecting and/or obtaining copies of pertinent records.

VIOLATION SUSPECTED:

None

Producer Estab. Insp.

HEADQUARTERS

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Harmful if swallowed or absorbed through the skin. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and protective gloves (rubber, chemical resistant) when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

FIRST AID

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a Poison Control Center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

ENVIRONMENTAL HAZARDS: Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Do not store on side. Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the hazardous waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or by incineration, or if allowed by state and local authorities by burning. If burned, stay out of smoke.

ALEX C. FERGUSON, INC.
800 Development Avenue
Chambersburg, Pa. 17201
Tel. 717-264-9147

VIGILQUAT

Disinfectant

Sanitizer-Deodorizer

For use in federally inspected meat and poultry plants.
An effective sanitizer for use on food contact surfaces.

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.25%
Dioctyl dimethyl ammonium chloride	0.90%
Didecyl dimethyl ammonium chloride	1.35%
Alkyl (C14 50%, C12 40%, C16 10%) dimethyl benzyl ammonium chloride	3.00%
Other Ingredients	92.50%
TOTAL	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See side panel for Precautionary Statements & First Aid.
EPA Reg. No. 6836-70-833
EPA Est. No. 833-PA-1

NET CONTENTS: 250 GALLONS

HMIS HAZARD RATING

HEALTH 3

FLAMMABILITY 0

REACTIVITY 0

PERSONAL PROTECTION B

DIRECTIONS FOR USE: IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES

REGISTERED BY 21CFR178.1010

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.

2. Thoroughly wash articles with an appropriate detergent or cleaner.

3. Rinse articles thoroughly with clean water.

4. Sanitize by immersing articles with a use solution of 2 oz. of Vigilquat per 2.78-7.34 gallons of water (0.25-0.68 oz. of Vigilquat per gallon of water) (150-400 ppm active quat) (or equivalent dilution) for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.

5. Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry. Do not rinse.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use solution of 2 oz. of Vigilquat per 2.78-7.34 gallons of water (0.25-0.68 oz. of Vigilquat per gallon of water) (150-400 ppm active quat) or equivalent dilution. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs. Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

SHOE BATH SANITIZER DIRECTIONS: To prevent cross contamination into animal areas and the packaging and storage area of food plants, shoe baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries and production and packaging rooms. Scrape waterproof work boots, shoes and place in a use solution of 2 oz. of Vigilquat per 5.4 gallons of water (0.34 oz. of Vigilquat per gallon of water) (200 ppm active quat) (or equivalent dilution) for 60 seconds prior to entering area. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

DISINFECTION DIRECTIONS: Add 3.4 oz. of Vigilquat per 4.4 gallons of water (0.78 oz. of Vigilquat per gallon of water) (or equivalent dilution) to disinfect hard, nonporous surfaces. Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. Apply use solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For heavily soiled areas, a preliminary cleaning is recommended. For sprayer applications, use a coarse spray device. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray. NOTE: For sprayer applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Prepare a fresh solution daily or more often if use solution becomes visibly diluted or soiled. Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils as a disinfectant. For heavily soiled areas, a preliminary cleaning is recommended.

Vigilquat has been cleared by the FDA in 21 CFR 178.1010 for use on food processing equipment, utensils, and other food-contact articles at a concentration of 150-400 ppm active.

Use Vigilquat as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs. Vigilquat at 0.25 oz. per gallon of water (2 oz. per 7.34 gallons of water) is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 400 ppm hard water against:

Escherichia coli
Staphylococcus aureus

Vigilquat at 0.34 oz. per gallon of water (2 oz. per 5.4 gallons of water) is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and 500 ppm hard water against:

Campylobacter jejuni	Salmonella choleraesuis
Escherichia coli	Shigella sonnei
Escherichia coli O157:H7	Staphylococcus aureus
Klebsiella pneumoniae	Yersinia enterocolitica
Listeria monocytogenes	

Vigilquat is a Hospital Disinfectant at (1:164 dilution) (450 ppm active) (3.4 oz. per 4.4 gallons of water) (0.78 oz. per gallon of water). Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, modified in the presence of 5% organic serum against (Bacteria):

Pseudomonas aeruginosa (Pseudomonas)	Klebsiella pneumoniae (Klebsiella)
Staphylococcus aureus (Staph)	Listeria monocytogenes (Listeria)
Salmonella choleraesuis (salmonella)	Pseudomonas cepacia (Pseudomonas)
Brevibacterium ammoniagenes (Brevibacterium)	Salmonella typhi (Salmonella)
Campylobacter jejuni (Campylobacter)	Yersinia enterocolitica
Escherichia coli (E. coli)	
Escherichia coli pathogenic strain O157:H7 (pathogenic E. coli)	

#4312

PRECAUTIONARY STATEMENTS:
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

KEEP OUT OF REACH OF CHILDREN

DANGER

Corrosive. Causes irreversible eye damage or skin burns. Harmful if swallowed or absorbed through skin or inhaled. Do not get in eyes, on skin, or on clothing. Avoid breathing vapor or spray mist. Wash hands before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. Keep out of lakes, ponds or streams. Do not contaminate water by cleaning of equipment or disposal of wastes. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to the discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL & CHEMICAL HAZARDS

Mix only with water following label directions. Do not mix with chlorinated cleaners or sanitizers. Toxic chlorine gas will be formed. Contact with soft metals may generate hydrogen gas.

Personal Protective Equipment (PPE)

Applicators and handlers must wear coveralls over long sleeved shirt and long pants, socks and chemical-resistant footwear, goggles or face shield and chemical-resistant gloves (such as barrier laminate, butyl rubber, nitrile rubber, PV or viton).

SOLD BY
ALEX C. FERGUSON, INC.
25 Spring Mill Drive
Frazer, Pennsylvania 19355
Tel. (610) 647-3300

EPA Reg. No. 4959-41-833
NET CONTENTS: 250 gallons
LOT NUMBER:

EPA Est. No. 833-PA-01

AFCO 4336

ACID SANITIZER

AFCO 4336 ACID SANITIZER is a non-iodine blended acid sanitizer for C.I.P. and C.O.P. systems, Tanks and Backflush systems.

ACTIVE INGREDIENTS:

Decanoic Acid.....	3.0%
Nonanoic Acid.....	3.0%
Phosphoric Acid.....	8.5%
Sulfuric Acid.....	9.5%
Propionic Acid.....	10.0%
INERT INGREDIENTS.....	66.0%
Total.....	100.0%

FIRST AID

IF IN EYES: Hold eyes open and rinse slowly and gently with water for 15-20 minutes.

Remove contact lenses, if present, after the first 5 minutes, then continue rinsing. Call a Poison Control Center or doctor for treatment advice.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a Poison Control Center or doctor for further treatment advice.

IF SWALLOWED: Call a Poison Control Center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a Poison Control Center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a Poison Control Center or doctor for treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

In case of emergency call 1-800-424-9300. Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

HMIS HAZARD RATING

HEALTH	2
FLAMMABILITY	0
REACTIVITY	1
PERSONAL PROTECTION	D

JK
1-4-08

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

On pre-cleaned food contact surfaces AFCO 4336 is effective against *Salmonella choleraesuis*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7, Hemorrhagic.

Application Instructions:

Food Processing and Dairy Equipment:

Remove gross food particles and soil by a pre-flush or pre-scrape, and when necessary, pre-soak treatment. Clean all surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.

Sanitize equipment prior to use with a solution of 1 ounce AFCO 4336 Acid Sanitizer per 6 gallons of water, to provide 90 ppm of decanoic and nonanoic acid. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution should have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be re-used for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

Follow State and local Health Department regulations for cleaning and sanitizing food processing and dairy equipment.

Regular use of AFCO 4336 Acid Sanitizer will prevent formation of milkstone and mineralstone on food contact surfaces.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Keep container closed when not in use. Do not store below 0°F for extended periods.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous.

Improper disposal of pesticide wastes or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

CHEMTREC EMERGENCY CALL 800-424-9300

AFCO

ALEX C. FERGUSON, INC.
25 SPRING MILL DRIVE • FRAZER, PA 19355
800-345-1329

Source